

**DETAILS OF INSPECTION VIOLATIONS
CORRECTIVE ACTION STATEMENT.**

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	QUARTER DECK	33	1	No
THE DECK OUTSIDE THE GALLEY WAS IN DISREPAIR. IN PROGRESS – PLAN TO REPAIR AND REPLACE DECK.				
2	CARONIA COLD LARDER	19	0	No
THE FOOD CONTACT SURFACES OF THE TONGS WERE IN CONTACT WITH THE LID HANDLE. CORRECTED : PROCEDURE IN PLACE WHERE TONGS ARE STORED CORRECTLY BETWEEN USE, STAFF INSTRUCTED.				
3	CARONIA PASTRY SERVICE	33	1	No
THE DECK UNDER R04952 WAS SOILED. CORRECTED : DECK HAS BEEN CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
4	CARONIA SOUP STATION	33	1	No
THE SCUPPERS WERE CORRODED. CORRECTED : DECK HAS BEEN REPLACED.				
5	CARONIA SOUP STATION	27	1	No
THE SIDES OF THE KETTLES NEAR THE MOUNTING BARS WERE SOILED. CORRECTED : CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
6	CARONIA ROOM SERVICE	27	1	No
THE GRILL DRIP PAN AND DRIP PAN HOUSING WERE SOILED WITH GREASE RESIDUE. CORRECTED : CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
7	CARONIA PASTRY	26	0	Yes
FOOD RESIDUE WAS NOTED IN THE YOGURT MACHINE. CORRECTED : MACHINE HAS BEEN CLEANED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
8	CARONIA PASTRY	21	1	No
THE PROTECTIVE PLASTIC SHEETING ON THE BACK OF THE YOGURT MACHINE WAS PEELING MAKING THIS AREA DIFFICULT TO CLEAN. CORRECTED : PLASTIC SHEETING HAS BEEN REMOVED.				
9	CARONIA BAKERY	21	1	No
THE FINISH ON THE OUTER SURFACES OF THE OVEN DOORS WERE PEELING MAKING THIS AREA DIFFICULT TO CLEAN. CORRECTED : REPAINTED WITH HEAT RESISTANT PAINT TO MAKE MORE EASILY CLEANABLE.				
10	CARONIA DISHWASH/GLASSWASH	37	1	No
A HEAVY ACCUMULATION OF CONDENSATE WAS NOTED ON THE DECKHEAD. CORRECTED : EXTRA FAN FITTED TO REDUCE CONDENSATION..				

11	CARONIA DISHWASH/GLASSWASH	28	2	No
CONDENSATE WAS NOTED DRIPPING ON CLEAN ITEMS STORED IN THIS AREA. THE CLEAN SAUCERS STORED ON THE TOP SHELF WERE NOT INVERTED. DISHRACKS WERE STORED ON THE DECK.				
CORRECTED : PROCEDURE IN PLACE TO MONITOR CONDENSATION, STORE PROPERLY TO AVOID THE POSSIBILITY OF CROSS CONTAMINATION. STAFF INSTRUCTED ACCORDINGLY.				
12	CARONIA DISHWASH/GLASSWASH	22	0	No
THE DISHES WERE LOADED IN THE DISHWASH UNIT SO THAT THEY OVERLAPPED OBSTRUCTING THE SPRAY OF THE VARIOUS CYCLES.				
CORRECTED : STAFF RETRAINED IN CORRECT LOADING PROCEDURES AND CLOSER SUPERVISION ENFORCED.				
13	CARONIA COFFEE STATION	27	1	No
THE TECHNICAL COMPARTMENTS OF THE JUICE DISPENSERS WERE SOILED.				
CORRECTED : TECHNICAL COMPARTMENTS CLEANED AND STAFF RE-INSTRUCTED IN IMPORTANCE OF CLEANING AND ATTENTION TO DETAIL. VENDOR HAS BEEN REQUESTED TO SUPPLY MORE EASILY CLEANABLE MACHINE.				
14	MAIN DISPENSE BAR	33	1	No
THE DECK UNDER THE REFRIGERATION UNITS WAS SOILED.				
CORRECTED : DECK HAS BEEN CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
15	MAIN DISPENSE BAR	21	1	No
WOODEN WINE BOXES WERE RE-USED FOR STORAGE.				
CORRECTED : BOXES HAVE BEEN REMOVED AND STAFF INSTRUCTED NOT TO RE-USE FOR STORAGE OR OTHER PURPOSES.				
16	MAIN DISPENSE BAR	19	0	No
THE BOTTOM STORAGE SHELVES WERE TOO CLOSE TO THE DECK. FOODS AND BEVERAGES WERE STORED LESS THEN 6 INCHES FROM THE DECK.				
CORRECTED : PROPER STORAGE PALLETS HAVE BEEN SUPPLIED.				
17	MAIN DISPENSE BAR	20	2	No
A CHIPPED MUG WAS STORED IN A CABINET.				
CORRECTED : MUG HAS BEEN DISPOSED OF, STAFF HAVE BEEN INSTRUCTED TO CLOSELY MONITOR ALL CROCKERY AND GLASSWARE FOR CHIPS AND CRACKS.				
18	MAIN DISPENSE BAR	26	0	Yes
A SOILED MUG WAS STORED IN THE CABINET.				
CORRECTED : MUG HAS BEEN CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
19	MAIN DISPENSE BAR	*	0	No
AN INDIRECT CONNECTION WAS NOT PROVIDED AT THE UTILITY SINK WASTE LINE.				
CORRECTED: AN INDIRECT CONNECTION HAS BEEN PROVIDED				

20	PRINCESS GRILL	18	0	Yes
RAW SHELL EGGS WERE STORED OVER PASTEURIZED EGGS IN REFRIGERATION UNIT R077.				
CORRECTED : EGGS WERE REMOVED AND STAFF INSTRUCTED IN THE CORRECT STORAGE OF EGGS.				
21	PRINCESS GRILL	34	1	No
THE DRAIN WAS CLOGGED UNDER THE HOT LINE ACROSS FROM R077.				
CORRECTED : DRAIN HAS BEEN UNBLOCKED.				
22	CREW STAIRWELL	33	1	No
THE DECK WAS DAMAGED IN THE STAIRWELL BETWEEN THE MAURITANIA AND CARONIA GALLEYS.				
IN PROGRESS: DAMAGED DECK IS BEYOND REPAIR AND IS BEING TILED				
23	MAURITANIA GALLEY	33	1	No
HEAVY ACCUMULATIONS OF DUST WERE NOTED IN THE GAPS AROUND THE HOOD FOR S017.				
CORRECTED : HOOD HAS BEEN CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
24	MAURITANIA COFFEE STATION	27	1	No
THE GRILL DRIP PAN HOUSING AND FRONT EDGE WERE HEAVILY SOILED WITH FOOD AND GREASE RESIDUE.				
CORRECTED : GRILL DRIP PAN HOUSING HAS BEEN CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
25	MAURITANIA COFFEE STATION	27	1	No
AN ACCUMULATION OF LIQUID WAS NOTED IN THE MOUNTING POSTS FOR THE CENTER TOASTER.				
CORRECTED : TOASTER HAS BEEN CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
26	MAURITANIA COFFEE STATION	21	1	No
THE TOASTER CORDS DRAPED THE COUNTER MAKING CLEANING DIFFICULT.				
CORRECTED: CORDS HAVE BEEN RAISED TO FACILITATE EASY CLEANING.				
27	MAURITANIA VEGETABLE PREPARATION	21	1	No
A THERMOMETER WAS NOT PROVIDED IN THE HOT CABINET.				
CORRECTED : THERMOMETER INSTALLED.				
28	MAURITANIA VEGETABLE PREPARATION	33	1	No
A GAP WAS NOTED BETWEEN THE OVEN AND THE BULKHEAD.				
CORRECTED : GAP HAS BEEN SEALED.				
29	MAURITANIA POTWASH	08	0	No
THE HOT POTABLE WATER LINE SUPPLYING THE SPRAY HOSE WAS NOT FITTED WITH A BACKFLOW PREVENTION DEVICE. THE HOSE WAS SUBMERGED IN A BUCKET AT THE TIME OF THE INSPECTION.				
CORRECTED: BACKFLOW PREVENTOR HAS BEEN INSTALLED.				
30	MAURITANIA CLEANING LOCKER	38	0	No
A SIGN WAS NOT PROVIDED ON THE LOCKER DOOR. THIS LOCKER WAS LOCATED NEAR IM005.				
CORRECTED : SIGN HAS BEEN INSTALLED.				

31	MAURITANIA COFFEE STATION	27	1	No
THE TECHNICAL COMPARTMENTS OF THE JUICE DISPENSERS WERE SOILED. CORRECTED : TECHNICAL COMPARTMENTS CLEANED AND STAFF RE-INSTRUCTED IN IMPORTANCE OF CLEANING AND ATTENTION TO DETAIL. VENDOR HAS BEEN REQUESTED TO SUPPLY MORE EASILY CLEANABLE MACHINE.				
32	CREW MESS	16	0	Yes
THE MILK IN THE LEFT BOX IN MD007 WAS TESTED AT 45°F. THE THERMOMETER IN THIS UNIT NOTED 50°F. CORRECTED : UNIT IS CONTINUALLY MONITORED AND MILK IS IN TEMPERATURE.				
33	CREW MESS	19	0	No
SALT WAS DISPENSED OUT OF AN OPEN BOWL AT THE CONDIMENT STATION. A BIN OF SALT WAS NOT LABELED AT THE CONDIMENT STATION. CORRECTED : SALT HAS BEEN PLACED IN PROPER DISPENSER. BIN OF SALT HAS BEEN LABELED.				
34	CREW MESS	28	2	No
PLATES WERE NOT STORED INVERTED DIRECTLY NEXT TO THE TRAY STATION. CORRECTED : PLATES STORED CORRECTLY, STAFF RE-INSTRUCTED.				
35	CREW MESS	33	1	No
THE LINOLEUM FLOOR COVERING WAS DAMAGED IN FRONT OF THE CONDIMENT STATION. CORRECTED : FLOOR REPAIRED.				
36	CREW POTWASH	33	1	No
EXCESS WATER WAS NOTED ON THE DECK IN THE CORNERS OF THE POTWASH AREA. CORRECTED : WATER HAS BEEN REMOVED STAFF INSTRUCTED TO KEEP THIS AREA AS DRY AS POSSIBLE.				
37	CREW GALLEY	27	1	No
THE GRILL DRIP PAN HOUSING WAS SOILED WITH GREASE RESIDUE. CORRECTED : CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
38	CREW GALLEY	27	1	No
THE UPPER PORTIONS OF THE FRYER CABINETS WERE SOILED WITH GREASE RESIDUE. CORRECTED : CLEANED. – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL.				
39	CREW GALLEY	20	2	No
THE OVEN NEAR THE FRYERS WAS NOTED TO HAVE CORRODED SHELVING. IN PROGRESS : PLACED ON CAPITAL REPLACEMENT PLAN.				
40	CREW GALLEY	38	0	No
THE CLEANING LOCKER LOCATED IN THE CORRIDOR WAS NOT LABELED. CORRECTED : CLEANING LOCKER HAS BEEN LABELED.				

41	CREW GALLEY	28	2	No
SINGLE SERVICE ARTICLES SUCH AS CUPS, PLATES, AND UTENSILS WERE STORED IN THE CLEANING LOCKER.				
CORRECTED : PLATES HAVE BEEN REMOVED AND CHEMICALS ONLY STORED IN THIS LOCKER.				
42	PROVISIONS	21	1	No
NUMEROUS WOODEN PALETS AND DECK PLATFORMS WERE NOTED IN THE WALK-IN UNITS.				
IN PROGRESS : PALLETS ARE GRADUALLY BEING CHANGED TO STAINLESS STEEL.				
43	CHART ROOM BAR	36	0	No
INADEQUATE LIGHTING WAS NOTED AT THE CURVED END OF THE BAR.				
CORRECTED : ADDITIONAL LIGHTING INSTALLED.				
44	CHART ROOM BAR	33	1	No
THE DECK WAS IN DISREPAIR UNDER THE RAMP.				
CORRECTED : DECK HAS BEEN REPAIRED.				
45	FOOD SERVICE GENERAL	33	1	No
THE DECK, BULKHEADS, AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS, SEAMS, LOOSE PROFILE STRIPS, ATTACHED EQUIPMENT, CRACKED TILES, AND RECESSED GROUT.				
IN PROGRESS : ONGOING MAINTENANCE.				
46	FOOD SERVICE GENERAL	21	1	No
THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS, SEAMS, HOLES, AND OTHER FEATURES.				
IN PROGRESS : ONGOING MAINTENANCE.				
47	FOOD SERVICE GENERAL	20	2	No
THE FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO MISSING AND SLOTTED FASTENERS. NUMEROUS OVENS WERE NOTED TO HAVE CORRODED SURFACES.				
IN PROGRESS : ONGOING MAINTENANCE AND REPLACEMENT.				
48	MEDICAL	02	0	No
THE 72-HOUR QUESTIONNAIRES WERE NOT AVAILABLE FOR 2 CREW MEMBERS AND 5 PASSENGERS.				
CORRECTED : SYSTEMATIC PROCEDURE IN PLACE TO RETRIEVE QUESTIONNAIRES FROM BOTH PASSENGERS AND CREW.:				
49	POTABLE WATER - TANKS	07	0	Yes
SIX POTABLE WATER TANKS SHARE A WALL WITH THE SHIPS HULL. A VARIANCE REQUEST HAS BEEN SUBMITTED AND WORK TO COMPLETE A MONITORING SYSTEM IS DUE TO BEGIN IN MAY 2004.				
IN PROGRESS: THE SALINOMETERS HAVE BEEN FITTED, AWAITING FINAL COMMISSIONING INTENDED DATE JULY 3RD				
50	NOAH'S ARK	33	1	No
THE VINYL FLOORING MATERIAL WAS PEELING IN PLACES.				
IN PROGRESS: THE MATERIAL HAS TO BE REPEATEDLY GLUED DOWN. RENEWAL HAS BEEN INCLUDED IN 2005 CAPITALS				
51	LIDO - CENTER BUFFET	29	0	Yes
THE WALKING DISTANCE FROM THE CENTER BUFFET TO THE TWO NEAREST HANDWASH STATIONS WAS OVER 30 FEET. THIS ITEM SHOULD BE				

ADDRESSED DURING THE UPCOMING DRY DOCK.

IN PROGRESS: A SPECIALIST S/S FITTING COMPANY "BEK" HAVE CONFIRMED ATTENDANCE TO QUOTE FOR THE WORK

52	ROOM SERVICE PANTRIES	33	1	No
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BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO ATTACHED PIPING, ELECTRICAL CONDUITS, SWITCHES AND WIRING. IN ADDITION VINYL DECKING WAS SPLITTING AT THE SEAMS, LEAVING DIFFICULT TO CLEAN AREAS.

IN PROGRESS : ONGOING MAINTENANCE

53	ROOM SERVICE PANTRIES	21	1	No
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GAPS WERE PRESENT BETWEEN COUNTER MOUNTED EQUIPMENT AND ADJACENT CABINETS AND EQUIPMENT.

IN PROGRESS : ONGOING MAINTENANCE AND REPLACEMENT.

54	LIDO GALLEY	21	1	No
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THE BEHA HEDO COOKING TABLE HAD HOLE AND OPENS SEAMS WHICH MADE CLEANING DIFFICULT.

CORRECTED : HOLE AND SEAMS HAVE BEEN CLOSED.

55	LIDO GALLEY - DISHWASH	33	1	No
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RECESSED GROUTING WAS NOTED IN THIS AREA.

CORRECTED : RE-GROUTED AND SEALED.

56	LIDO GALLEY - DISHWASH AREA	34	1	No
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POOLED WATER WAS NOTED IN THE SCUPPER IN FRONT OF THE DISHWASH MACHINE.

CORRECTED : SCUPPER AND DRAIN CLEANED TO FACILITATE PROPER DRAINAGE.

57	LIDO GALLEY DECK 3	21	1	No
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THE TILTING PAN HAD HOLES AND OPEN SEAMS WHICH MADE THIS PIECE OF EQUIPMENT DIFFICULT TO CLEAN.

IIN PROGRESS : ADDED TO CAPITAL REPLACEMENT PLAN

58	LIDO GALLEY DECK 3	21	1	No
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THE BEHA HEDO COOKING TABLE HAD HOLES AND OPEN SEAMS WHICH MADE THIS PIECE OF EQUIPMENT DIFFICULT TO CLEAN.

CORRECTED : HOLE AND SEAMS HAVE BEEN CLOSED.

59	LIDO GALLEY DECK 3	20	2	No
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THE NON-STICK COATING ON SEVERAL PANS WAS SCRATCHED OFF IN PLACES.

CORRECTED : PANS HAVE BEEN REPLACED.

60	LIDO CENTER BUFFET	36	0	No
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THE LIGHT BULB EXTENDED BEYOND THE METAL SHIELDING FOR THE WARMING UNIT. THIS BULB DID NOT HAVE ANY MARKING WHICH WOULD INDICATE THAT IT WAS SHATTER-RESISTANT.

CORRECTED : REPLACED WITH SHORTER BULBS. SHATTER RESISTANT BULBS ORDERED BY CHIEF ELECTRICIAN # T 08041074

61	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL

COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP
AS AN
EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

THIS CORRECTION SHEET ACTIONS THIS

62 **FOOD SERVICE GENERAL**

34

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No

NUMEROUS LEAKS WERE NOTED THROUGHOUT THE GALLEY.

IN PROGRESS : ON-GOING MAINTENANCE AND PIPE REPLACEMENT.